



# All in One Bake Shop



The source for cake, cookie and candy  
tools and supplies  
for professional and home bakers

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Mon-Fri 10 am - 6 pm, Sat 10 am - 5 pm

## Citrus Cooler Cookies

*Lemon and lime zest adds the flavor to these light crispy cookies.*



### COOKIES

2 sticks butter - room temperature  
2 1/2 C granulated sugar  
3 1/2 C flour  
1 tsp baking powder  
1 tsp baking soda  
2 large eggs  
1 Tbsp vanilla bean paste  
zest of 3 lemons  
zest of 3 limes

### Lemon Royal Glaze

2 C (1/2 lb) powdered sugar  
1 Tbsp meringue powder  
3 Tbsp lemon juice  
3 Tbsp lime juice

Edible Glitter

In a large bowl cream together butter and sugar with an electric mixer at medium speed until well mixed and light in texture. Add eggs one at a time mixing until incorporated. Add vanilla and lemon and lime zest. Mix well, stopping the mixer to scrape down the bowl. Sift flour with baking powder and baking soda. Add flour mixture all at once. Mix at medium speed only until fully combined. Roll out dough between two pieces of parchment paper to 1/4" thick. Place in refrigerator for 1 hour to firm the dough. Turn the sheet over so the the bottom is up. Peel off the parchment sheet, turn it over placing it on top of the dough and turn the whole dough sheet over. Peel off the parchment sheet and you are ready to cut out the cookies. Use a small round cutter. Note - these cookies will puff and spread a little bit - they are not meant to be shaped cookies. Place cookies on parchment lined cookie sheet spaced about 1 1/2" apart. Bake for about 7 minutes at 350. Vigorously tap the cookie sheet to "deflate" the cookies - this will make them crunchier. Bake about 5 minutes more - until very lightly browned on the edges. Cool cookies, glaze and sprinkle with edible glitter.

Yield: 100 - 2 1/2" cookies (cut with a 2" round cookie cutter)

### Lemon Royal Glaze

In the bowl of an electric mixer combine powdered sugar, meringue powder and lemon and lime juices. Mix at medium speed for 2 minutes until fully combined and smooth. Add 1 Tbsp lemon or lime juice if the glaze is too thick. Place into a disposable pastry bag. Cut a small hole in the tip of the bag and drizzle the cookies. Sprinkle with edible glitter for some added sparkle.